

Domaine Jerome Gradassi

Region: Rhone Valley

Information: The Domaine Jerome Gradassi is one of the smallest of Chateaufeuf du Pape with 3.3 hectares (8 acres). The property is divided in 4 parcels of old vines located in the neighborhood of Bois-Dauphin, Palastor et Cabriere on chalky soils with “gallets roubles” (literally: rolled pebbles). The work in the vineyards is traditional. Harvests are done by hand with small buckets to enable the best sorting possible of the ripest grapes in the vineyards. Only the best, of the healthy ripe grape clusters, are used to elaborate our Chateaufeuf du Pape leaving others to make a table wine we call “Le râpé”. Before taking over the estate after his grandfather passed away, Jerome owned a one star Michelin restaurant in Avignon for 12 years; we can now enjoy a true “chef” wine!



Jerome Gradassi, owner - winemaker

Biodynamic estate

Winemaker: Jerome Gradassi



The Wines:



Chateaufeuf du Pape Red:

Composed of 80% Grenache and 20% mixed grapes (Mourdèvre, Syrah, and Clairette). Fermented in tanks for three weeks and then aged for 12 months in old barrels before being bottled. Youthful purple. Explosively perfumed nose offers luscious aromas of strawberry, raspberry preserves and anise. Round and juicy, displaying supple red fruit flavors, gentle tannins and a long, suave finish. Tannins build with air but don't detract from the sweet fruit. Very sexy stuff. **ST 90-92Pts**



Chateaufeuf du Pape White:

This wine comes from older vines and is composed of 95% Clairette rose and 5 % de Grenache blanc. It is a very rare and somewhat confidential cuvee with only about 350 bottles made each year. It is fermented and aged in barrels and can be enjoyed with saucy fish dishes, poultry dishes in creamy sauces or by itself before the meal.